

New Years Eve 2018/2019

Dinner, Dancing and Entertainment With "Sharna"

Cream of Leek and Potato Soup
Served with warm roll and butter

Prawn and Crayfish cocktail
Served with brown bread and butter

Home made chicken Liver and Brandy Pate
Served with salad garnish and warm toast

Creamy Stilton Mushrooms
Served with garlic bread

Chicken Melt

Tender breast of chicken filled with smoked cheddar and wrapped in bacon

Prime 10 oz Sirloin Steak

Cooked to your liking served with Hand cut Chips, onion rings and coleslaw

Salmon Fillet with Orange and Cranberry
Served with New potatoes and Garden peas

Fillet Steak Rossini (£5.00 Supplement)

Cooked medium served on a pate covered crouton with a red wine sauce

Slow Cooked Belly Pork

Served on a bed of Garlic crushed potatoes with an apple cider sauce

Roasted Vegetable and Goats Cheese Filo Tart
Served with salad garnish and choice of potatoes

Selection of Desserts from the Menu

£37.50 per person

£10.00 per person deposit required when booking, pre order required two weeks prior to the event.

Price includes entertainment by "Sharna" a brilliant female Vocalist, Cheese Table with Home made Lincolnshire plum loaf and Biscuits served at 11.00 p.m.

Bird in the Barley

Christmas and New Year

2018 / 2019



Northfield Road

Messingham

Scunthorpe

Tel -01724 764744

www.birdinthebarley.co.uk

Boxing Day and New Years Day Menu

Chefs Home made Soup of the day

Served with warm roll and Butter

Home Made Chicken Liver and Brandy Pate

Served with a tangy tomato chutney and warm toast

Prawn and Egg Mayonnaise

Served with salad garnish and brown bread and butter

Oven Baked Stilton Mushrooms

Served with a crisp crumb topping and garlic bread

Roast Black Angus Beef with Yorkshire Pudding and Roast Gravy

Home Made Steak and Mushroom Pie

Topped with shortcrust Pastry

Salmon, Lemon and Dill fishcakes

Served with your choice of potatoes and garden peas

Slow Braised Minted Lamb Steak

Roasted seasonal Vegetable Tart

Crisp Filo tart filled with oven roasted vegetables topped with Feta cheese

Home made Cheesecake

Crème Brule served with a shortbread Biscuit

Popcorn, Peanut and Salted caramel Sundae

Home made Blackberry and Apple Crumble

Served with Custard, cream or Ice Cream

Coffee and Mints

Adults £19.95, Seniors £17.95, Children £12.00

Festive Menu

Served lunchtimes and Evenings

Caramelised Goats Cheese

Served on a mixed leaf salad with walnuts, apricots and balsamic glaze

Home made Crispy Salt and Pepper Chicken

Topped with a sweet chilli coleslaw

Home Made Lincolnshire White Onion Soup

Served with warm roll and butter

Our Own Chicken liver Pate

Served with a tangy Tomato chutney and warm toast

Traditional Roast Turkey Served with Chestnut Stuffing & Trimmings

Home made Beef and Red wine Pie

Made with a short crust top and served with vegetables and potatoes

Oven Baked Cod Mornay

Cod loin baked in a cream cheese sauce topped with a crisp crumb

Roasted Vegetable Filo Tart

Tender oven roasted vegetables in a crisp Filo pastry case

Traditional Christmas Pudding & Brandy Sauce

Home Made Triple Chocolate Cheesecake

Festive Mulled wine and Pear Trifle

Selection of Cheese and Biscuits

Coffee and Mince Pie

Adults £19.95, Senior Citizens £17.95

Main Course Only Adults £13.50 Senior Citizens £11.50

Pre Orders and a £5.00 non refundable deposit required for 6 or more